

CARVING STATION

Slow roasted, carved to order, paired with classic accompaniments.

SLOW-ROASTED RIBEYE

fresh herbs and garlic, horseradish crème, red wine sauce

ROASTED PORK LOIN

sauerkraut, mashed potatoes, gravy

BREADS & PASTRIES

Freshly baked morning treats to ease into the day.

MINI CHOCOLATE CROISSANTS

ALL BUTTER CROISSANTS

COFFEE CAKE

HOUSEMADE BISCUITS WITH HONEY BUTTER

MAIN

Signature brunch favorites prepared with seasonal flavors.

BELGIAN WAFFLE STATION

fresh strawberries, salted caramel, apple compote, whipped cream, chocolate sauce, maple syrup

FRIED CHICKEN WITH HOT HONEY

BLACK-EYED-PEAS

BAKED CRÈME BRULÉE FRENCH TOAST

CHEESE TORTELLINI IN A CREAM SAUCE

SEAFOOD

Coastal selections prepared with fresh seasonal ingredients.

PAN-SEARED SALMON FILET

SHRIMP AND GRITS

seasoned shrimp with creamy stone-ground grits, andouille sausage, cheese + spring onions

HOUSE-CURED GRAVLAX, SMOKED TROUT BAGEL PLATTER

EGGS

Made-to-order with your choice of fresh fillings, plus more.

OMELETTE STATION

country ham, turkey sausage, cheddar cheese, feta cheese, broccoli, spinach, bell pepper, mushrooms, caramelized onions

DEVILED EGGS - classic; crab & old bay; bacon

FARM FRESH SCRAMBLED EGGS

SALADS

Fresh, vibrant salads prepared with ingredients Chef Jerry Hollinger hand selects from local farms to ensure peak flavors.

CAESAR SALAD

FRESH VEGETABLE SALAD

FRESH CITRUS FRUIT SALAD

SIDES

Warm and hearty additions to complete your plate.

APPLEWOOD SMOKED BACON

SMOKED TURKEY SAUSAGE

FRIED BREAKFAST POTATOES WITH ONIONS

SAUSAGE GRAVY & HOUSEMADE BISCUITS

DESSERT

A sweet finish to begin the new year.

MINI PECAN TARTS

CHEESECAKE

GRAPEFRUIT POSSET

MINI CHOCOLATE MOUSSE



"RISE & REVIVE 2026"

New Year's Day

BRUNCH BUFFET

\$49* per person

Kids aged 5 - 12: \$24* | 4 & under: FREE.

**Tax and gratuity are not included. A 18% Gratuity will be automatically added to the check.*

PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING LIMIT TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.

DIVE INTO 2026 WITH OUR 20 FOR \$26 SPECIALS

A celebratory seafood feature available a la carte.

SHRIMP SENSATION: 20 perfectly chilled shrimp - \$26

OYSTER BLISS: 20 briny chesapeake bay oysters - \$26

BEST OF BOTH WORLDS: 10 shrimp + 10 oysters - \$26

Menu is subject to change based on availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RAW BAR

a la carte + not included in the brunch buffet

OYSTERS

daily selection of oysters
smoked cocktail sauce, mignonette, lemon
half dozen **18** /dozen **33**

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon
half dozen **9** /dozen **16**

JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon
15

CEVICHE

guacamole, plantain chips
15

HALF-CHILLED LOBSTER

horseradish creme, smoked cocktail sauce
MP

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
snow crab claws (3), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
snow crab claws (7), ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon
110

NON-ALCOHOLIC

ESPRESSO regular decaf	4.5
DOUBLE ESPRESSO regular decaf	6
CAPPUCCINO	6
AMERICANO	4
MACCHIATO	4.5
AFFOGATO	8
JUICE	5
orange, grapefruit, pineapple, cranberry	



BUBBLES AND JUICE



FRENCH 75

gin, lemon, sparkling wine
14

BELLINI

peach fruit puree,
sparkling wine
12

MIMOSA

oj, sparkling wine
12

KIR 8606

crème de mûre,
sparkling wine
12

2026'S BEST BET

MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine and an
assortment of juices
30

PITCHER THIS!

SANGRIA

seasonal stone fruits and berries,
brandy, and wine
Ask your server for today's mix.

GLASS 9.5 / CARAFE (SERVES 6) 42



TURN UP THE HEAT.

OYSTER SHOOTER

vodka, fresh shucked oyster,
cocktail sauce, tabasco
7

BLOODY MARY

rim choices
tajin, old bay, citrus salt,
cracked pepper spice
12

MICHELADA

spiced tomato, lime, modelo especial
7

GET CAFFEINATED.

LONDON FOG

bulleit bourbon, earl grey
tea, lemon juice, honey,
whipped cream
14

THE FLATLINER

ketel one vodka, frangelico,
bailey's irish cream, fresh
pressed espresso
18

GOOD MORNING!

gin, coffee, campari, antica sweet vermouth
13

A note from the Chef

Our New Year's Day brunch brings together the comforting dishes we love most, from slow-roasted meats and fresh baked breads to seasonal seafood and classic brunch favorites. Each item is prepared with care, using ingredients sourced from local farms and trusted purveyors. It is our way of welcoming you into the new year with warmth and comfort.

Thank you for beginning 2026 with us. We wish you a year filled with health, joy, and good meals shared with those you hold dear.

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